
RESTAURANT SEATTLE WEEK EVENT

FALL 2018

Sun. Oct. 21 - Thu. Oct. 25 ■ Sun. Oct. 28 - Thu. Nov. 1 ■ Sun. Nov. 4 - Thu. Nov. 8



FIRST COURSE

POTAGE D'AUTOMNE

Soupe du jour

SALADE DE RIZ NOIR ET D'EDAMAMES

Black rice salad, edamame and wild mushrooms

MOUSSE DE FOIE DE VOLAILLE

Chicken liver mousse

SECOND COURSE

COQ AU VIN FAÇON GRAND-MÈRE

Braised chicken legs, mushrooms, bacon, baby carrots, Yukon potatoes, red wine sauce

RISOTTO FORESTIER

Wild mushrooms, mascarpone, parmesan cheese

MOULES MARINIÈRES - FRITES

Steamed mussels, celeri, carrots, onions, leeks and white wine. Served with frites

THIRD COURSE

TARTE AUX POIRES

MOUSSE AU CHOCOLAT

PETIT POT DE CRÈME CARAMEL SALÉ

— Taxes & gratuity are not included —